



There is not a unique adjective that can describe in general Asian cuisine, that is what makes these dishes different. They are a result of mixing different curries, cilander, ginger, lemon grass, coriander and many other spices. Using as well, nuts and coconut milk to cook either in a wok or in the grill, and by enhancing flavours with the best sweet & sour sauces.

Thai cuisine appeals to a wide variety of tastes and is not always chilli-hot. Thai cooking uses s five

distinct flavors: bitter, salty, sweet, sour and hot. Thai cuisine is indeed a harmony of tastes, colors and textures achieved by blending herbs and spices to enhance natural tastes which appeal to senses as well as to the palate.

Bangkok offers an assortment of rich gastronomic options; a unique flavor experience. Everything has been thought to make your visit an unforgettable one and to achieve this; my recommendation is make the most and enjoy the wide array of fantastic restaurants.

Among the best luxury hotels I can confirm that the following restaurants are really delicious and unforgettable, but not only for their tastes and great food, but also for the perfect ambiance and warm, attentive and hospitable service.

China House Hotel Mandarin Oriental

48 Oriental Avenue, 10500
Bangkok, Tel. 0066 2 659 9000,
www.mandarinoriental.com/hotel/510000239.asp

A fascinating Chinese design restaurant set in a unique building inspired by the vibrant 1930's Shanghai Art Deco period, The Oriental. Bangkok's China House restaurant has been re-designed and revived into an avant-garde eatery that serves classic yet contemporary cuisine in a refined atmosphere. The most beautiful and warm-smiling waitresses invite you to enjoy the set menu created by chef Jereme Leung, founder of the much-lauded Whampoa Club in Shanghai. Chef Leung has been appointed as the consultant chef. He, in turn, has named one of his brightest



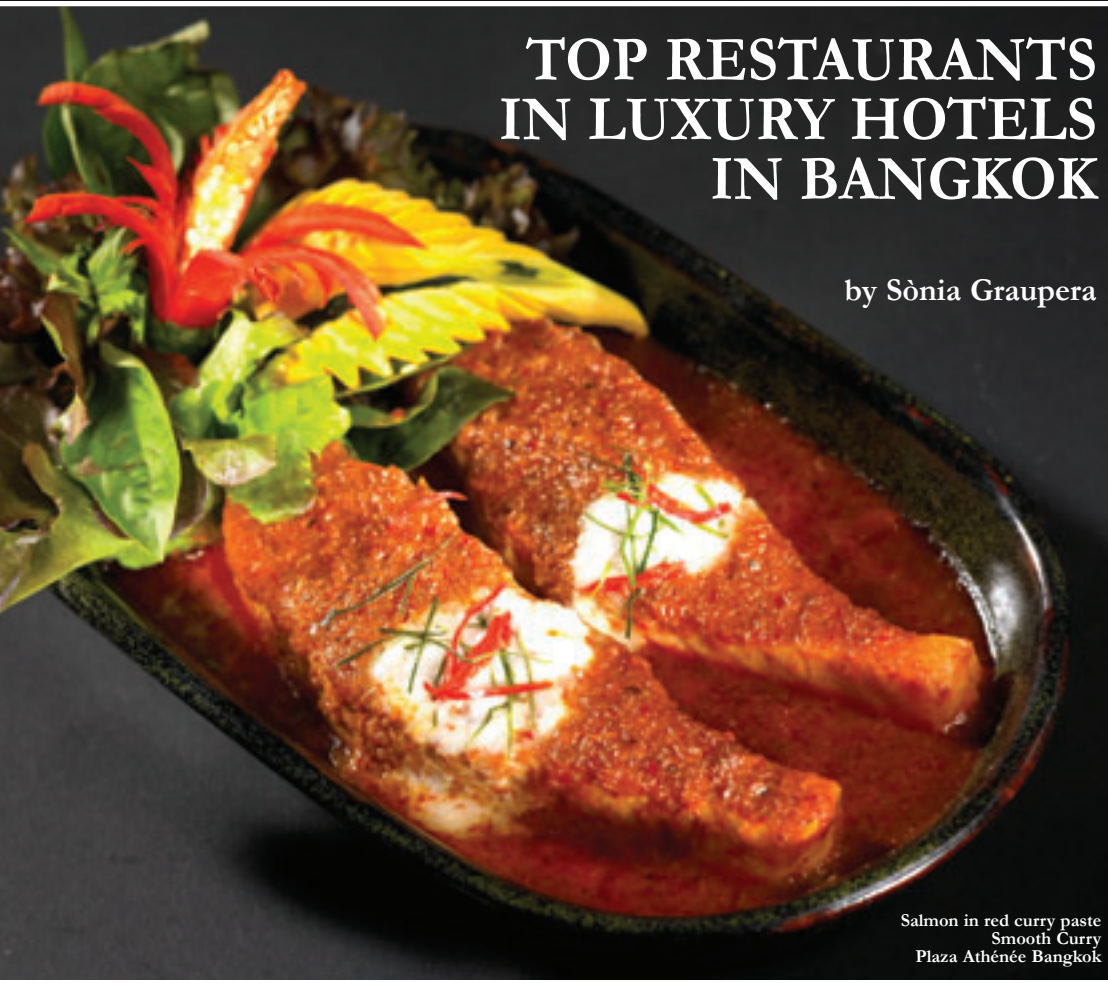
China House The Mandarin Oriental Hotel





TOP RESTAURANTS IN LUXURY HOTELS IN BANGKOK

by Sònia Graupera



Salmon in red curry paste
Smooth Curry
Plaza Athénée Bangkok

surprise after the other. These delightful, innovative and original dishes include braised egg tofu with sea cucumber and black mushroom in oyster sauce and an unforgettable chilled mango and pomelo with seasonal fruits and sago pearls dessert. Outstanding!

Benjarong The Dusit Thani

946 Rama IV Road,
Bangkok 10.500, Tel. 0066
2200 9000 ext. 2769, Fax
0066 2236 6400,
www.dusit.com,
dusitbkk@dusit.com.

At the entrance of Benjarong you can enjoy the art of carving fruits and vegetables, unique to Thai art. Benjarong itself means five colours and this is the name

protégés, Chef Kong Khai Meng, to head the culinary team. China Houses serves many à la carte Chinese dishes and a fabulous set menu - changing each season - with five different dishes and one dessert represents one

of the unique Thai porcelain renowned for its intricate and exquisitely executed patterns, originally reserved for the Royal and ceremonial purposes. This kind of porcelain is one where a meal is served at Benjarong's. The elegant



Benjarong Restaurant





restaurant overlooks a relaxing cascading waterfall. Chef Kongsawat offers among other delicious dishes an original pineapple refilled with vegetables, pineapple, spiced rice, seafood and chicken. An delicious and unforgettably unique taste. Don't miss the mango with sticky rice for dessert. And further Chef Surasak, who has received 15 awards and gold medals for his expertise in vegetable carving, teaches Thai cooking classes every afternoon and we can read all this in the Dusit cook book and take a piece of Benja-rong home.

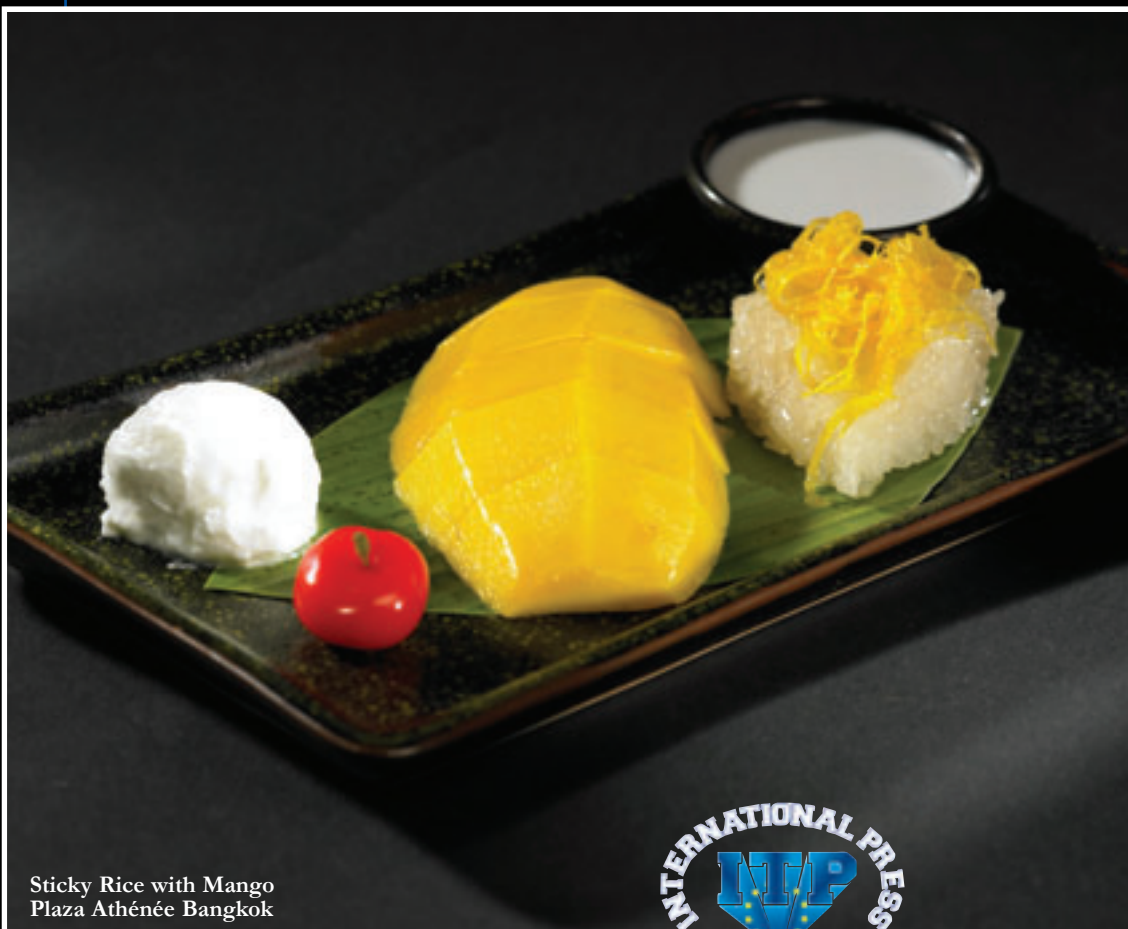
**Smooth Curry
Plaza Athénée
Bangkok, Royal
le Méridien**

wireless road 10330
Bangkok, Tel. 0066
2650 8800, ext. 4340,
Fax 0066 2560 8500,
www.lermeridien.com
/bangkok.

Offering a truly authentic taste of Thailand. Just step into the restaurant and be welcomed with a warm towel and a choice from many of the herbal drinks such as old-style ginger juice and apple rose. I am sure to have tested the best prawn spring rolls in Smooth



Spicy prawn soup with mushroom
Plaza Athénée Bangkok



Sticky Rice with Mango
Plaza Athénée Bangkok

Curry! The grilled chicken country style, is a unique dish definitely worth trying. Its originated from the southern part of Thailand and this demonstrates the conventional recipes used and mixed with the Western ones such as Panaeng Pla Salmon (salmon in red curry paste) and Pla Hima Jian Noei. Highlighting the remembrance of Bangkok, they clever design a stir-fried snow fish out of the butter sauce.





Thara Thong, Royal Orchid
Sheraton Hotel & Towers

**Thara Thong
Royal Orchid
Sheraton Hotel**

2 Captain Bush Lane, New Road, Bangkok, 10500 Bangkok, Tel. 006 22660123, Fax 0066 2237 2152, www.sheraton.com/bangkok.

Translated as "The Golden River" set in an elegant atmosphere of low tables, Celadon china, bronze cutlery, and classical live Thai music. I enjoyed the Tom Yum Goong Mae Nam, which is a traditional spicy soup with river prawns, lime juice and chilli flavoured with lemongrass followed by the delicious Poo Ja Song Kruang or deep fried crabmeat with minced pork, shrimps and mushrooms served in a crab shell. What could be more appetizing than overlooking the river Chao Praya during sunset. An truly amazing experience for a truly romantic dinner.

**Shangri-La Horizon Cruise
Shangri-La Hotel**

89 Soi Wat Suan Plu, Bangrak, 10500 Bangkok. Tel. 0066 2 236 7777, Fax 0066 2 236 8579, www.shangri-la.com/bangkok, slbk@shangri-la.com.

One of the most attractive offers in Bangkok: a romantic evening cruise and dinner. Leaving every



Horizon Cruise -International Buffet





Uncle Ho Restaurant,
Imperial Queen's Park Hotel

Uncle Ho Hotel Imperial Queen's Park

199 Sukhumvit Soi 22, 9th floor, Bangkok 10110, Tel. 0066 02 261 9000 ext 5115, Fax 0066 2 2261 9455.

Probably the best Vietnamese restaurant in Thailand. The well known chef Pham Quoc Truong (who also appears in Thai-landese cooking tv shows) strives to bring the delicious tastes of Vietnamese cuisine to Bangkok. Do not miss the Vietnamese-style fondue consisting of sliced meat coated with flour and served with garlic, lemon grass and a delicious sauce or the well known Vietnamese Spring rolls, fresh rice with smoked Salmon and dressing "Halong" style and followed by an incredible sourprising dessert: Ice cream fritter.



Fireplace Grill Hotel Intercontinental

Lower Lobby level, 973 Ploenchit Road, Bangkok, 10330, Tel: 0066 2 656 0444, Fax 0066 2 656 0555, www.ichotelsgroup.com/h/d/ic/1/en/hotel/BKKHB/dining.

Probably one of the most elegant restaurants for International food in Bangkok. In an exclusive ambiente setting, catered by extremely friendly staff. The restaurants offers a wide range of International wines and even a sommelier helps you to make the best choice by combining the delicious Australian steaks with the best Argentinian wine.

evening at 7.30 from the Shangri-La pier and it takes 2 hours to enjoy the magic of Bangkok by night. The international buffet offers various seafood on ice, sushi, different Italian antipasti, and Thai main dishes like sweet sour bean curd, stir fried chicken with cashew nuts and an assortment of desserts including tarts and exotic fruits. What could more inviting than to enjoy a five star delicious dinner while cruising aboard the Horizon Cruise over the Chao Phraya river?

